

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	POTABLE WATER - SPAS	10	0	No	<p>THERE WAS NO RECORD OF DAILY CALIBRATION OF THE SPA CHLORINATION ANALYZER/RECORDER UNIT.</p> <p>Operators of the equipment re instructed. Daily calibrations written on analyzer charts.</p>
2	POTABLE WATER - SPAS	09	0	Yes	<p>A NUMBER OF THE SPA LOG ENTRIES FROM MANUAL TESTS PERFORMED EVERY 4 HOURS WERE BELOW THE MINIMUM 3.0 PPM FREE CHLORINE RESIDUAL. IN MANY CASES THE SAME VALUE WAS RECORDED IN THE NEXT 4 HOUR TEST, WITH NO NOTATIONS OF CHLORINE ADJUSTMENT OR OTHER SUCH CORRECTION.</p> <p>Keepers of the log re instructed. Under the comments field, more information is to be filled in for corrective action. Such as Spas closed, chlorine level adjusted ect.</p>
3	POOL	10	0	No	<p>THE SINGLE POOL DRAIN COVER HAS SOME FEATURES OF AN ANTI-VORTEX COVER, BUT THIS COULD NOT BE CONFIRMED. PROVIDE INFORMATION FROM THE MANUFACTURER THAT THE COVER IS APPROVED OR HAS SUCCESSFULLY PASSED THE TEST FOR SAME.</p> <p>Sourcing documentation from Manufacturer to verify that anti – vortex drain cover is approved.</p>
4	POTABLE WATER	08	0	No	<p>THE INTERNATIONAL SHORE CONNECTIONS FOR THE FIRE SYSTEM AT THE MOORING STATIONS FORWARD AND AFT AND THE BUNKER STATIONS PORT AND STARBOARD WERE NOT EQUIPPED WITH REDUCED PRESSURE ASSEMBLY BACKFLOW PREVENTERS.</p> <p>In Progress : Reduced Pressure Assembly Backflow preventors on order.</p>
5	POTABLE WATER	08	0	No	<p>THERE WAS NO RECORD ON THE CHART OR IN A SEPARATE LOG THAT THE CHLORINE ANALYZER USED DURING BUNKERING AND THE ANALYZER USED DURING PRODUCTION OF POTABLE WATER WAS CALIBRATED AT THE BEGINNING OF USE.</p> <p>Operator re instructed. All calibrations to written on the analyzer charts.</p>
6	POTABLE WATER	08	0	No	<p>THERE WAS NO BACKFLOW PREVENTER ON THE POTABLE WATER CONNECTION TO THE HOSE TAP WHERE THE CHEMICAL TREATMENT TANKS WERE INSTALLED (AT THE BUNKER AND EVAPORATOR CHLORINE ANALYZER STATION)</p> <p>New backflow preventer fitted.</p>
7	INTEGRATED PEST MANAGEMENT (IPM)	40	0	No	<p>THERE WAS NO WRITTEN PLAN INCLUDING THE PESTS OF CONCERN AND WHAT IS DONE TO CONTROL THEM. THERE IS SOME GOOD INFORMATION ON THE LOGS USED AND TRAINING. THERE SHOULD BE INFORMATION PROVIDED ABOUT WHAT THE CONTRACT PEST COMPANY DOES AND ALL MEASURES USED, INCLUDING RAT GUARD DEVICES AT THE PIER. THE PEST SIGHTING INSPECTIONS ARE SET FOR TWICE MONTHLY, BUT THERE WAS NO ENTRY IN THE NIGHT WATCHMAN'S LOG OF WHICH OPERATIONAL AREA OF THE SHIP WAS INSPECTED, AT WHAT TIME, AND IF THERE WERE PESTS PRESENT OR ABSENT.</p> <p>(Some good "background" material made available during last inspection)</p> <p>Fulton Marine (Contract pest company) will come on board in the beginning of January 2002. IPM Plan and logs will be revised.</p> <p>Night Watchman instructed for more detailed logging of operation.</p>
8	CLUB BAR	29	0	Yes	<p>THE HAND WASH STATION WAS LOCATED IN THE PANTRY, REQUIRING STAFF IN THE FRONT BAR TO PASS THROUGH A CLOSED DOOR.</p> <p>A second hand wash station to be fitted in bar, close to the tiller. In Progress.</p>
9	VERANDA - BUFFET	19	0	No	<p>THERE WAS NO SNEEZE SHIELD AT THE STARBOARD END OF THE BUFFET.</p> <p>Ermoco will make some modifications to the sneeze guard. Scheduled to come on board in January 2002.</p>
10	VERANDA - COFFEE STATION	33	0	No	<p>THE JUNCTURE WHERE THE DECK JOINS THE BASE OF THE COFFEE STATION CABINET WAS NOT COVERED AND THE SEAM PRESENT WAS SOILED WITH DIRT AND FOOD RESIDUE.</p> <p>This area has been thoroughly cleaned; work order for coving raised and in hand (3128-101)</p>
11	MAIN GALLEY	21	1	No	<p>THE INTERIOR SPACES OF THE GRILLS WERE NOT EASILY CLEANABLE.</p> <p>As suggested during inspection, the use of Aluminum foil (changed daily) will be adopted. In the longer term a work order for modification of</p>

the grease drain will be raised.

12	MAIN GALLEY	27	1	No
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THE INTERIORS OF THE GRILLS WERE SOILED WITH FOOD AND GREASE RESIDUE.

See '11' above. A further thorough cleaning has been made of this equipment.

13	MAIN GALLEY	27	0	No
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THE NON-FOOD CONTACT SURFACE OF THE SOFT SERVE MIXER SHAFT WAS SLIGHTLY SOILED.

This piece of equipment has been cleaned again. Staff operating the ice cream Imaker have been instructed in how to strip down the shaft and clean it after each use.

14	MAIN GALLEY	33	0	No
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RECESSED DECK GROUTING AND SOME CRACKED DECK TILES WERE NOTED IN VARIOUS AREAS.

A tile replacement and repair plan is in place, as observed during the inspection; this is continuing

15	PROVISIONS	19	0	No
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WATER WAS NOTED DRIPPING FROM ONE WALK-IN CONDENSATE DRIP PAN.

A work Order has been raised for the fitting of a drip pan for this unit below the existing one (3128-1)

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NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
16	MAIN POT WASH	12	0	Yes	

ENSURE THAT THE PERSON HANDLING THE ITEMS FROM THE RINSE AND FINAL SANITIZING COMPARTMENT DOES NOT HANDLE ANY ITEMS FROM THE WASH COMPARTMENT IN ORDER TO MINIMIZE POSSIBLE CROSS CONTAMINATION.

The Staff working in the Pot Wash have been re-instructed to ensure their understanding of this potential hazard.

17	C.A.S.	*	0	No	
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IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY .

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .

